

2021 stand up feast



\$4

baby tomato, bocconcini & olive tartlet
w' basil pesto

watermelon, feta & mint stick w' dhukka

harissa spiced carrot, beetroot croustade, minted feta & dhukka

ricotta crostini w' marinated tomato & pickled spanish peppers

crostini w' ayvar, cucumber salsa & crumbled feta

flash fried provolone queen green olives
w' smoked garlic aioli

sweet chilli & peanut thai fishcake

char sea salt asparagus spears
w' smoked garlic aioli

serrano chicken roulade w' lemon aioli & garlicky sunflower panegratta

\$6

onion rings & smoked garlic aioli

garlic prawn saganaki

schezuan pepper pork belly bao
w' plum hoisin & asian pickles

fried tofu & eggplant bao
w' miso caramel & asian pickles

chipotle beef empanadas

cameroon pepper sweet potato fries
w' spicy sour cream & coriander

japanese fries w' togarashi pepper & miso mayo

lemon & rosemary haloumi stick w' zucchini & chilli jam

korean fried chicken bao w' spicy mayo & asian pickles

fried sesame popcorn chicken w' miso caramel

char lamb cutlet w' tarragon aioli

hand rolled beef, roasted garlic & parsley sausage rolls w' tomato chutney

\$5

mixed steamed chinese dumplings
w' soy, green onion oil & toasted sesame

baby cheese arancini w' romesco & basil

fried cheese flautas w' mojo verde

spanish meatballs w' smokey romesco & manchego

warm caramelised onion & roquefort tartlet

pork & veal meatball w' vodka horseradish cream

smokey szechuan peppercorn squid

baby buckwheat blini w' smoked salmon,
dill & chive creme fraiche

french fries cone w' smoked garlic aioli

lemongrass, kaffir & turmeric chicken stick
w' palm sugar & coconut cream

goats cheese pizzette
w' basil, red onion confit & apple balsamic & thyme

\$7

fried fish taco w' guacamole & salsa

pulled arabic lamb flatbread, minted feta, dhukka & harissa carrot

smokey peking duck bao w' asian pickles & plum hoisin

char spiced steak taco w' guacamole & salsa

classic prawn cocktail w' pink martini cream

handpicked sand crab, mustard seed cream, chervil & fine tomato crostini

vegan coconut & curry leaf vegetables w' lemon basmati & pappadums

crispy fried soft shell crab bao w' gochujang mayo, asian pickles & coriander

pork, apple & caramelised onion sausage rolls w' chutney

SHARED PLATTER @ \$7 PP MINIMUM 20 PERSONS

black bean & red bean chile nachos w' cheese, sour cream & salsas

creamy masala spiced chicken salad w' roasted cashews & papadums

whole wheel baked brie ' torn baguette, fruit jam & rosemary

hummus, fiery harissa carrot, beetroot pembe sultan & charred turkish bread

SALAD BOX @ \$7 PP MINIMUM 20 PERSONS

classic caesar w' warm smokey bacon, chopped egg, anchovy dressing

coconut poached chicken w' vermicelli, asian greens, kaffir & peanuts

pearl cous cous w' arabic herbs, cranberry, eggplant, yoghurt & dhukka

sesame brown rice, coriander, soya chicken, cucumber & asian pickles

CHARBABY STUFF

Prices are for Food Cost Only

Food Service Staff start @ \$35 per hour, minimum 3 hrs

Bar Service Staff start at \$35 per hour, minimum 3 hrs

Call out fee for Brisbane Metro is \$300

Call out fee for out of Brisbane are calculate on request

Chef Charges are in consideration to menu selection and service time schedules

GST is added to all onsite catering at final invoice

SWEET TREATS \$6

mini mix flavours ice-cream cones

baby choc top cones

choc chip cookie ice-cream sandwich

chocolate & pistachio cannoli w' sweet orange ricotta

baby knickerbocker glory

baby banana split

torched mallow s'mores bar

baby éclair, vanilla slice, profiterole & macaron selection
homemade sherbet & lollipop stick

glazed & filled ball donut selection

frosted cupcakes....vanilla to caramel to lime to elderflower

baby lemon meringue tartlets

Chambord strawberries & cream cup w' roasted almonds

chocolate, rum & raisin tartlets

chocolate peanut butter brownies

ASIAN SELECTION

Matana Pandan Yoyo

Chocolate & sesame dipped fortune cookies

